

Prices shown exclude tax & service charge.



# The Crescent

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## GRILLE

### Starters

**Tres Amigos - \$12**

Crisp Tortilla Chips, Queso, Roasted Salsa, Guacamole

**Shrimp Diablo Street Tacos - \$16**

Spicy Chipotle Shrimp, Queso Fresco, Onions, Cilantro, Roasted Salsa

**Border Nachos - \$13 (Add Steak \$7, Add Grilled Chicken \$5)**

Tortilla Chips, Nacho Cheese Sauce, Refried Beans, Sour Cream, Pico De Gallo, Guacamole, Jalapenos

**Angels on Horseback - \$16**

Bacon Wrapped Jumbo Shrimp, Jalapeno Cheddar Cheese, Kicking BBQ Sauce

**Vegetarian Dumplings - \$14** 

Mushrooms, Cabbage, Carrots, Chives, Ginger, Garlic, Gyoza sauce

**Crispy Fried Calamari - \$14**

Spicy Cajun Aioli, Roasted Garlic Lemon Butter

**Margherita Flatbread - \$12**

Mozzarella, Fresh Tomato, Fresh Basil, Pomodoro Sauce

**Smoked Sweet Glazed Pork Belly - \$13**

Crispy Blue Cheese Slaw

**Bentwater Wings (Half Order - \$12 or Full Order - \$18)**

Spicy Buffalo, Sweet Chili, Lemon Parmesan, Carrot Sticks, House Ranch or Blue Cheese

**Chefs Soup Creation (Cup - \$6 or Bowl - \$9)**

### Handhelds

Served with your choice of House French Fries, Sweet Potato Fries, or Ranch Potato Chips

**800 Burger - \$14 (Add Bacon \$2, Fried Egg \$1.50, Extra Patty \$7)**

Blend of Black Angus, Short Rib, and Brisket, Lettuce, Tomato, Onion, Cheddar Cheese, Brioche Bun

**Thai Fried Chicken Sandwich - \$14**

Asian Slaw, Brioche Bun, Sweet Chili Sauce, Swiss Cheese

**Herb Grilled Chicken Breast - \$15**

Melted Provolone Cheese, Bacon, Grilled Red Onions, Arugula, Drizzled Hot Honey, Whole Grain Bun

**California Club - \$15**

Avocado, Roasted Turkey, Cheddar, Tomato, Lettuce, Bacon, Sourdough Bread, Spicy Mayo

**Classic Reuben - \$14**

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing, Toasted Rye Bread

**Seared Turkey Burger - \$16**

Melted Swiss Cheese, Bacon, Grilled Red Onions, Lettuce, Onion, Tomato, Whole Grain Bun

### Salads

**Steak and Blue Salad - \$18**

Blackened Tenderloin Tips, Iceberg Lettuce, Stilton Blue Cheese, Heirloom Tomatoes, Crispy Bacon, Avocado, Fried Onions, Blue Cheese Dressing

**Asian Crisp Ahi Tuna Salad - \$18**

Napa Bok Choy Salad, Roasted Peanuts, Crispy Noodles, Sesame Tamarind Dressing

**Balsamic Grilled Chicken Cobb Salad - \$15**

Lettuce Blend, Cherry Tomatoes, Gorgonzola, Avocado, Peppered Bacon, Boiled Egg, House Ranch

**Caprese Salad - \$12** 

Mozzarella, Heirloom Tomatoes, Baby Arugula and Spring Mix, Honey Balsamic Dressing

**Wild Berry Fields Salad - \$12** 

Fresh Seasonal Berries, Baby Mixed Kale, Walnuts, Feta, White Balsamic Honey Vinaigrette

**Southwestern Caesar Salad - \$12** 

Roasted Corn Pico, Queso Fresco, Avocado, Chipotle Caesar Dressing, Chili Lime Strips

**Add Ons:**

**5 Chipotle Lime Shrimp - \$10**

**5 oz. Seared Salmon - \$10**

**6 oz. Herb Grilled Chicken - \$5**

### Chef Creations

**Honey Chipotle Seared Salmon - \$27**

Wild Rice Pilaf, Roasted Corn Relish, Chipotle Lime Cilantro Glaze

**Creamy Cajun Shrimp & Sausage - \$19**

Gemelli Pasta, Peppers, Onions, Cajun Cream Sauce

**Sesame Ahi Tuna - \$23**

Napa Bok Choy Stir Fry, Steamed White Rice, Sweet Chili Sauce

**Spicy Korean Fried Chicken - \$16**

Spicy Hot Korean Sauce, Steamed White Rice

**Enchilada De Pollo Ahumado - \$16**


Smoked Chicken, Oaxaca Cheese, Asadero, Monterey Jack, Sour Cream Sauce, Roasted Street Corn

**Lobster Mac 'N' Cheese - \$26**

Creamy White Cheese, Gemelli Pasta, Golden Herb Parmesan Crust

**Chicken Pad Thai - \$16**

Chicken, Fried Egg, Green Onions, Red Peppers, Peanuts, Cilantro, Pad Thai Glaze

 Vegetarian Option

 Gluten Free Option

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. All of our food is made in shared cooking and preparation areas or may have been made in a facility with allergens. As a result, cross-contact with food containing allergens is possible. If you inform us of your food allergy, we will take appropriate measures to prevent any cross-contact, but we cannot guarantee that any of our menu items are completely free of allergens.

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## GRILLE

### Butcher Block

Available 5pm - Close

**USDA Angus Certified Beef**

(Served with your choice of two sides)

**Angus Filet Mignon 6oz - \$36**

**Angus Filet Mignon 8oz - \$40**

Cipollini Onions, Wild Mushrooms and Fig Demi

**Prime Ribeye 14oz - \$42**

Caramelized Onion Bacon Jam

**Charred NY Strip 12oz - \$39**

Shallot Herb Butter

**Double Bone-In Pork Chop - \$32**

Cipollini Onions, Apple Demi

### Sides

**Mac 'N' Cheese - \$6**

Creamy White Cheese, Gemelli Pasta, Golden Herb Parmesan Crust

**Roasted Street Corn - \$5**

Sour Cream, Parmesan Cheese, Mayo, Chili Limon

**Seasonal Farm Fresh Vegetable - \$4**  

**Napa Bok Choy Stir Fry - \$4** 

**House French Fries - \$4**

**Steak Wedge Potatoes - \$6**

**Sweet Potato Fries - \$4**



**Ranch Potato Chips - \$4**

**Steamed White Rice - \$4**

**Wild Rice Pilaf - \$4**

**Small Garden Salad - \$5** 

**Small Caesar Salad - \$6** 

**Fruit Cup - \$6**  

### Dessert

Available All Day!

**Crème Brûlée Cheesecake - \$8**

Fresh Berries

**Seasonal Berries - \$8** 

Vanilla Bean Crème Anglaise

**Warm Double Chocolate Skillet Brownie - \$8**

Vanilla Bean Ice Cream

### Pizzas

**Cheesy Chuckle Supreme** – Marinara, double mozzarella

Personal \$8 Med \$13 Large \$14

**Pepperoni Paradise** - Marinara, mozzarella, pepperoni

Personal \$10 Med \$16 Large \$19

**Italian Meat Lovers** - Marinara, sausage, pepperoni, ham, bacon, extra cheese, garlic butter

Personal \$12 Med \$18 Large \$22

**Crescent Supreme** - Marinara, mozzarella, mushrooms, red onions, green bells, black olives, Canadian bacon, pepperoni, sausage

Personal \$12 Med \$18 Large \$22

**Spinach & Garlic** - Sauteed spinach, garlic butter, mozzarella

Personal \$10 Med \$15 Large \$18

**Chicken Alfredo Chuckle** - Grilled chicken, Alfredo sauce, fettuccine pasta, mozzarella

Personal \$11 Med \$18 Large \$22

**Hawaiian Hilarity** - Marinara, mozzarella, smoked ham, pineapple

Personal \$10 Med \$15 Large \$18

**Veggie Lover** - Marinara, mushrooms, red onions, green peppers, black olives, tomatoes, parmesan, mozzarella


Personal \$12 Med \$18 Large \$22

**Margherita Madness** - Marinara, fresh mozzarella, basil, Grana Padano, Balsamic Vinaigrette, EVOO

Personal \$10 Med \$15 Large \$18

**Buffalo Chicken Blast** - Marinara, mozzarella, crispy chicken Buffalo sauce, ranch dressing

Personal \$10 Med \$16 Large \$20

 Gluten Free is available in the Personal size for all of the above pizza options.

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